Caffetteria

Pasticceria

Gelateria

Dolce Ozio

"To start the day I choose a coffee…
…to continue it, a smile"
Stephen Littleword

Coffee Shop (Caffetteria)

Coffee – €1.30

Decaffeinated coffee – €1.50

Cappuccino – €1.80

Espresso corretto (with a splash of liquor) – €1.70

Ginseng coffee (Small / Large) – €1.50 / €2.00

Barley coffee (Small / Large) – €1.50 / €2.00

Americano coffee – €1.50

Shakerato (iced shaken espresso) – €3.50

Coffee with whipped cream – €2.00

Marocchino (espresso, cocoa, milk foam) – €2.50

Marocchino (Barley / Ginseng / Decaf) – €3.00

Hot / Cold milk – €1.50

Latte macchiato – €2.50

Milk corretto (with Cognac or Vov) – €3.00

Punch – €4.50

Bombardino (eggnog liquor and espresso) – €4.50

Bombardino with whipped cream – €5.00

Irish coffee – €6.50

Special coffee

€ 3,50

- **Nutellino:** Coffee, whipped cream, Nutella, hazelnut crumbs
- **Amaretto:** Coffee, amaretto syrup, whipped cream, crushed amaretto cookies
- **Cannella:** Coffee, cinnamon syrup, whipped cream, powdered cinnamon
- **Caramello:** Coffee, caramel syrup, whipped cream
- **Nocciola:** Coffee, hazelnut syrup, whipped cream, hazelnut crumbs
- **Vaniglia:** Coffee, vanilla syrup, whipped cream



Cioccolate *Hot chocolates*

€ 4,00

. Cioccolata finissima al latte
Extremely pure milk chocolate

. Cioccolata bianca
Extra white chocolate

. Cioccolata ultra fondente
La classica ultra fondente con cacao 100% africano.
The classic ultra dark chocolate with 100% African cocoa.

Dolci aggiunte *Sweet toppings*

. Decorazioni € 0,80

smarties - meringhe - scorza di arancia - praline nere - praline bianche - granella di nocciola - cannella

mini chocolate pralines with coloured sugar coating - meringues -soft orange zest - black pralines - white pralines - crunchy hazelnut crumbs - cinnamon - hot pepper

. Panna montata € 1,00
Whipped cream

Gelato avvolto da calda cioccolata

Hot chocolate with ice cream € 8,50

Crea il tuo piatto

Create your own



Chocolate

. finissima al latte

. Extra-fine chocolate latte
. Extra-dark chocolate
. Extra-white chocolate

Il gelato Ice cream

. fior di latte

. Latte cream
. nocciola

. Hazelnuts
. cioccolato

. Chocolate

Le decorazioni Toppings:

. smarties
. meringues
. soft Orange zest
. Black / white pralines
. *crunchy hazelnut*
. Cinnamon

Bevande / Soft drinks

- **Bottled sodas – €3.50:** Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Lemon Soda, Tonic Water, Cedrata, Chinotto, Bitter Orange soda, Ginger Beer
- Peach / Lemon iced tea – €3.50
- Fruit juices – €3.50
- Blueberry / Tomato juice – €3.50
- Freshly squeezed orange juice – €4.00
- Freshly squeezed grapefruit juice – €5.00
- Seasoned tomato juice – €3.50
- Water with syrup – €1.50
- Glass of water – €0.80
- Bottled water (0.5 L) – €1.50



Aperitivi / Appetizers

- Non-alcoholic "Dolce Ozio" – €5.00
- Alcoholic "Dolce Ozio" – €5.50
- Crodino XL – €5.00
- San Bitter – €4.00
- Non-alcoholic Spritz – €5.00
- San Bitter Passion Fruit – €5.00
- San Bitter Grapefruit – €5.00
- Aperol Spritz – €6.50
- Campari Spritz – €6.50
- Hugo Spritz – €6.50
- Select Spritz – €6.50
- Mediterranean Spritz – €6.50
- Aperol / Campari Soda – €4.50
- Campari Bitter – €4.50
- Shaken Campari – €4.50
- Martini – €4.50
- Bellini – €4.50

Long drinks

Gin Tonic – €7.50

- Hendrick's – €11.00
- Malfy Grapefruit – €10.00
- Gin Mare – €12.00
- Acqueverdi Alpine Gin – €11.00
- Brockmans – €11.00
- Blugin – €12.00

Moscow Mule – €7.50

- Grey Goose – €10.00

Strawberry Caipiroska – €8.00

Paloma – €7.00

Mojito – €7.50

Long Island – €8.50

Margarita – €5.00

Cuba Libre – €7.50

Negroni Bormino – €8.00

Americano – €6.50

Negroni – €6.50

Sbagliato – €6.50

Milano-Torino – €6.00

Spirits & Liqueurs (Alcolici e superalcolici)

- Bitters (Amari) – €4.00: Braulio, Montenegro, Averna, Cynar, Sambuca, Fernet, Branca Menta, Amaro del Capo, Baileys, Limoncino, Jägermeister, Disaronno, Anima Nera
- Braulio Riserva – €4.50

Distillates (Distillati)

- Smooth Grappa (Grappa Morbida) – €4.50
- Dry Grappa (Grappa Secca) – €5.00
- Aged Grappa (Grappa Barricata) – €5.00
- Apple / Blueberry Grappa – €4.50
- Cointreau – €4.50
- Vecchia Romagna – €4.50
- Rémy Martin – €8.00

Whisky

- Jack Daniel's – €5.00
- Jameson – €5.00
- Glen Grant – €5.00
- Oban – €6.00
- Lagavulin – €7.00

Rum

- Anniversario – €7.00

Vini / Wines

White Wines (Bianchi)

(Prices shown as: Glass / Bottle)

- Soave – €4.50 / €30.00
- Lugana – €5.00 / €30.00
- Lugana Riserva – €30.00 (Bottle)
- Opera-€30,00(Bottle)
- Gewürztraminer – €5.00 / €30.00

Red Wines (Rossi)

- Rosso di valtellina – €4.50 (Glass)
- Chianti – €5.00 / €30.00
- Valpolicella Ripasso – €6.50 / €35.00
- Sassella Superiore – €6.50 / €35.00
- Grumello Riserva – €6.50 / €35.00
- Amarone – €10.00 / €55.00
- Sfurzat – €10.00 / €55.00

Sparkling Wines (Bollicine)

- Prosecco Valdobbiadene – €4.50 / €30.00
- Prosecco Rosé – €4.50 / €30.00
- Franciacorta Satèn – €6.00 / €38.00
- Ferrari Brut – €6.00 / €38.00

Beer

Small draft beer lt 0.25	€ 3,00
Large draft beer lt 0.40	€ 5,50
Stelvio small	€ 4,00
Stelvio Large	€ 6,00
Small Panache/Radler (with soda) lt 0.25	€ 3,00
Large Panache/Radler (with soda) lt 0.40	€ 5,50
Handcrafted beers "Pagus"	€ 6,00

- Blonde ale
- Belgian blonde ale
- Red american ipa
- Frera
- Luppolo fresco

Bottle beers	€ 4,50

- Heineken 0.0 alc.
- Ichnusa not filtered
- Weizen Paulaner € 6.00

PAGUS

Ingredienti: acqua, malto d'orzo, luppolo. 4,6% vol

BIRRA STELVIO LAGER

Tea caldi € 3,50



1. English Breakfast

- Tea Nero corposo, intenso che infonde energia.



2. Earl Grey

- Tipico Tea Nero al Bergamotto: fragrante ed esotico.



4. Earl Grey Light

- Tea Nero deteinato al Bergamotto, profumato e rilassante.



17. China Green Tea

Tea Verde con rinfrescanti note di Erba appena tagliata.



18. Tè verde alla Menta:

un viaggio con la fantasia nei deserti africani



20. Jasmine

- Tea Verde da sorseggiare lentamente per coglierne
- le note aromatiche dei Fiori di Gelsom



21. Ginger Lemon

Tea Verde al limone e ZENZERO.



105. Vanilla Passion

Note del Frutto della Passione e dalla fragranza di Vaniglia,
ha un sapore ricco e persistente.



29. Wood Flavour

Un magico e intenso profumo di piccoli Frutti e Fiori di bosco.



36. Moonlight

Infuso rilassante a base di finocchio

che aiuta a ritrovare l' armonia.



39. Golden Flowers

Floreale, balsamica, con note spiccate di camomilla.

Loose Herbal Teas (Tisane sfuse) €3.50

- **Bedtime Blend (Tisana della buonanotte):** Steep max 3 minutes. Chamomile, fennel, linden, mint, hops, lemon balm, passionflower, hawthorn, lavender, marjoram, and woodruff.
- **Cherry & Blueberry Blend:** Steep 5-7 minutes. Raisins, rosehip, hibiscus, blackcurrant, apple, cherry, blueberries.
- **Apple, Lemon & Ginger Blend:** Steep 6-8 minutes. Apple pieces, lemon zest, ginger pieces.
- **Sea Buckthorn & Pitaya Blend:** Steep 6 minutes. Apple, pitaya (dragon fruit), sea buckthorn berries, aronia berries, goji berries, kiwi, pineapple, papaya, cranberry, blueberries, acidifier: tartaric acid.
- **Rose Green Tea: Steep 3 minutes**. Chinese green tea, white, yellow, and pink rosebuds.

- **Tisana Ananas e Cocco: infusione 8 minutrs**

Ananas, Mela, Cocco, Banana, Calendula, petali di rosa,Stevia e aromi naturali



Spuntini / Snacks

€ 7,00

(Also available as a wrap/piadina)

1. Rye bread with bresaola, cheese, and porcini mushroom sauce(1,7)
2. White bread with cooked ham, cheese, tomatoes, and mayonnaise(1,3,7)
3. White bread with speck, cheese, and pickles(1,7)
4. White bread with cured ham, cheese, salad, and pink sauce(1,3,7)
5. Rye bread with coppa, cheese, and tomatoes(1,7)
6. White bread with salami and cheese(1,7)
7. White bread with vegan cold cuts, tomatoes, and salad **[VEGAN] (1)**

Platters & Snacks (Taglieri)

- Cold cuts and cheese platter – €15.00
- Bresaola with olive oil and lemon – €10.00
- Grilled ham and cheese sandwich (Toast) – €4.00
- Loaded grilled sandwich (Toast farcito) – €4.50
- Pizza slice – €5.00
- Piadina flatbread with Nutella – €4.00

Allergeni: Allergens:

Allergen Key (Allergeni)

1. **Gluten:** Cereals, wheat, rye, barley, oats, spelt, kamut, including hybridized strains and derivatives.
2. **Crustaceans:** Marine and freshwater: shrimp, langoustines, lobsters, crabs, and similar.
3. **Eggs and derivatives:** Eggs and products containing them, such as mayonnaise, emulsifiers, egg pasta.
4. **Fish:** Food products containing fish, even in small percentages.
5. **Peanuts and derivatives:** Packaged snacks, creams, and condiments containing even small doses.
6. **Soy:** Derived products such as soy milk, tofu, soy noodles, and similar.
7. **Milk and derivatives:** Any product using milk: yogurt, biscuits, cakes, ice cream, and various creams.
8. **Nuts:** Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios.
9. **Celery:** Both in pieces and inside preparations for soups, sauces, and vegetable concentrates.
10. **Mustard:** Found in sauces and condiments, especially mustard.
11. **Sesame:** Whole seeds used for bread, including flours that contain them in minimum percentages.
12. **Sulfur Dioxide and Sulfites:** Foods in vinegar, oil, brine, jams, dried mushrooms, preserves, etc.
13. **Lupin:** Present in vegan foods in the form of roasts, small sausages, flours, and similar.
14. **Mollusks:** Scallops, razor clams, sweet clams, mussels, oysters, limpets, clams, tellins, etc.